

Melvin Konopelski

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TECHNICAL SKILLS

Cuisine Styles

Mediterranean • Italian • Plant-based

Kitchen Skills

Plating

Operations

Inventory Management • HACCP • Supplier Negotiation • Catering • Event Planning

Soft Skills

Quality Control

PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

WORK EXPERIENCE

Executive Chef — Kilback Inc (2024-08-09 - 2025-11-19)

- Catered private events for up to 276 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 37% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.

Private Chef — Medhurst - Stehr (2019-05-13 - Present)

- Managed kitchen of 27 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 287 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 9% through optimized dish pricing.

Private Chef — Towne - Corwin (2016-10-18 - Present)

- Managed kitchen of 25 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 21% through optimized dish pricing.
- Maintained food cost under 23% with vendor negotiations and waste controls.
- Catered private events for up to 61 guests with 95%+ client satisfaction.

Sous Chef — Schaefer, Green and Stoltenberg (2021-06-15 - 2024-04-26)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 8% through optimized dish pricing.

PROJECTS

confugo tripudio - Versatile mission-critical protocol <https://ecstatic-sesame.com/>

vicinus - Extended static analyzer

EDUCATION

B.A. Hospitality Management, Jacobs, Lind and Shields College (2020)